BODEGAS FORCADA

Viñedos Alta Montaña



FLOR D BACO

Wine type (D.O.C.Rioja) Crianza Red

Alcohol content 14,50°

Chemical test Under organic conversion phase, it only contains sulphites.

Wine-Making process: Manual harvest. De-stemmed grapes. Pre-fermentation maceration in stainless steel tanks at 5°. Fermentation at 25° for 10 days. Maceration with skins for colour extraction for 10 days.

Ageing: 12months in almost new American and French oak barrels.
Grape variety: 85% tempranillo, 10% grenache, 5% graciano

Recommended serving temperature: 16-18 degrees Celsius

Vineyards (3%) Up to 90 years old, located at an altitude of 800 metres within the biosphere reserve.

Tasting notes

- Intense bigarreau cherry red color, clean and bright, with slight brick hues.
- Intense, spicy aromas, ripe fruit well combined with aging roasted flavors, chocolate, very complex.
- The impression in the mouth is pleasant and well structured, with good balance between fruit and roasted flavors, vanilla, balsamic hues, and a great fruit candy final sensation.

Bottle
- Ean 13 Bottle: 8437004010209
- Height: 314 mm
- Capacity: 750 ml
- Weight: 1,300 grams

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RIOJA

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